

MARY WISE



THESE UNUSUAL pear pickles which are herb flavored can be stored in a stone crock. Make them for use now when Bartletts are fresh in the markets and keep the recipe to make them for later just as these fine pears make their exit for the season.

Pick a Peck of Pickles for Year Long Season

Pickles are in season all year long. But these very special pear pickles can be made only when the lovely Bartletts are in season. They come now to market new and are fresh from one area to another into the fall.

These pickles are easy to make and can be stored in a stone crock (available at most hardware stores) so you don't have to fuss with individual jars.

If you're careful, these pears should last about a year.

HERBED PEAR PICKLES

- 8-lbs. fresh California Bartletts
- 4 lbs. sugar
- 1 qt. herb wine vinegar (tarragon is very good)
- 1 tbs. fresh tarragon, chopped (or use your favorite fresh herb)
- ½ oz. EACH whole cloves and stick cinnamon

Peel and core pears and cut into good-sized slices. Put into a very clean stone crock or jar.

Pour over them the other ingredients, weighting down the fruit with crumbled waxed paper or foil. Let stand over night.

Next day pour off the liquid. Heat it to boiling and pour again over pears. Repeat this for 5 DAYS.

Cover crock with clean cheesecloth and cover tightly with lid each day. Keep covered throughout their use. Makes ¾ quarts.



Families are the most critical of Mom's baked goods. This Molasses Cookie recipe is sure to make a product which will rate a high score from the judges in your home.

MOLASSES COOKIES

- 2 cups sifted flour
- ½ tsp. salt
- 2 tsp. soda
- 1 tsp. ginger
- 1 tsp. cinnamon
- ½ cup shortening
- 1 cup brown sugar
- 1 egg, beaten
- ¼ cup molasses
- Granulated sugar

Sift together flour, salt, soda and spices. Cream together shortening and sugar. Add egg and molasses, beating well.

Add sifted ingredients to creamed mixture, mixing thoroughly. Shape into balls using 2 tablespoons of dough for each.

Dip in granulated sugar. Place on cookie sheet and bake at 350 degrees for 12 to 15 minutes. Yield: 4 dozen cookies.

Sweet Corn Is Favored for Cookout

Sweet corn, one of the many fresh vegetables, is in abundant supply now. Grilled corn-on-the-cob is a cookout favorite and is easily prepared at barbecues, picnics, patio parties and seaside feasts.

There are variety methods of preparation and we list two which are a little different.

Husk each ear of corn and remove silk. Brush with melted butter and tightly wrap in heavy-duty aluminum foil. Grill over hot coals, turning occasionally, for 15 to 20 minutes.

Surprise Corn

Peel the husks like a banana without detaching the husk from the cob. Remove the silk. Soak ears in water for 30 minutes, then drain.

Brush with melted butter, sprinkle with salt and pepper and wrap with bacon strips. Roll the husks back over the kernels, smoothing down the ends and wrap each ear in aluminum foil.

Cook on the hot coals turning once, for 10 to 15 minutes.

The tops of beets and carrots should be cut off before storing as tops draw food value and moisture from roots.

Go Boating the Food Way

Avocados are versatile enough to serve as salad, appetizer or dessert. Today's suggestion is just such. Avocado half-shells are the boats, filled with avocado balls, blueberries, raspberries, pineapple tidbits and seasonings. A spicy dressing or sherbet completes the dish.

FRUIT BOATS

- 1 cup blueberries
- 1 cup raspberries or seedless grapes
- 1 cup fresh or canned pineapple
- 1 tbs. lemon juice
- Dash salt
- 3 California avocados
- Sugar to taste
- Mashed avocado
- ¼ cup dairy sour cream
- ¼ tsp. ginger
- ¼ tsp. salt

Combine berries, pineapple, lemon juice and salt. Cut avocados lengthwise into halves and remove seeds. Cut balls with melon cutter. Reserve shells.

Gently mix balls with other fruit and sweeten if desired. Spoon fruit into avocado shells and top with dressing made this way.

Lightly scoop enough avocado from shells (after balls have been removed) to make ¼ cup when mashed. Do not let shells become flimsy. Mix mashed avocado with sour cream, ginger and salt.

If you prefer serve sherbet of choice on fruits in place of dressing.

ORANGE FROSTED CANTALOUPE CUP

Mix 1 tbs. cornstarch, ¼ cup sugar and a dash salt in saucepan. Gradually add ¼ cup orange juice and ½ cup Sauterne or other white table wine, stirring until perfectly smooth.

Cook and stir over medium heat until mixture boils, thickens and becomes clear. Add 1 tsp. lemon juice and a dash of mint extract. Cool. Pour sauce over melon balls.

Cover and chill in refrigerator for several hours, stirring occasionally. At serving time, spoon melon balls into sherbet glasses and top each serving with a scoop of orange sherbet.

Pour some of sauce over all. Garnish with sprigs of mint and serve at once.

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